

Carmen Gomes

List of Publications by Citations

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84
papers

3,017
citations

31
h-index

53
g-index

89
ext. papers

3,528
ext. citations

5.5
avg, IF

5.48
L-index

| # | Paper | IF | Citations |
|----|--|------|-----------|
| 84 | Quantification of bioactive compounds in pulps and by-products of tropical fruits from Brazil. <i>Food Chemistry</i> , 2014 , 143, 398-404 | 8.5 | 252 |
| 83 | Characterization of beta-cyclodextrin inclusion complexes containing essential oils (trans-cinnamaldehyde, eugenol, cinnamon bark, and clove bud extracts) for antimicrobial delivery applications. <i>LWT - Food Science and Technology</i> , 2013 , 51, 86-93 | 5.4 | 248 |
| 82 | Poly (DL-lactide-co-glycolide) (PLGA) nanoparticles with entrapped trans-cinnamaldehyde and eugenol for antimicrobial delivery applications. <i>Journal of Food Science</i> , 2011 , 76, N16-24 | 3.4 | 172 |
| 81 | Polysaccharide-based multilayered antimicrobial edible coating enhances quality of fresh-cut papaya. <i>LWT - Food Science and Technology</i> , 2012 , 47, 39-45 | 5.4 | 130 |
| 80 | Synthesis and characterization of β -cyclodextrin inclusion complexes of thymol and thyme oil for antimicrobial delivery applications. <i>LWT - Food Science and Technology</i> , 2014 , 59, 247-255 | 5.4 | 104 |
| 79 | Characterization of carvacrol beta-cyclodextrin inclusion complexes as delivery systems for antibacterial and antioxidant applications. <i>LWT - Food Science and Technology</i> , 2015 , 60, 583-592 | 5.4 | 100 |
| 78 | Multilayered antimicrobial edible coating and its effect on quality and shelf-life of fresh-cut pineapple (<i>Ananas comosus</i>). <i>LWT - Food Science and Technology</i> , 2013 , 51, 37-43 | 5.4 | 93 |
| 77 | Improved multilayered antimicrobial alginate-based edible coating extends the shelf life of fresh-cut watermelon (<i>Citrullus lanatus</i>). <i>LWT - Food Science and Technology</i> , 2013 , 51, 9-15 | 5.4 | 91 |
| 76 | Development of a multilayered antimicrobial edible coating for shelf-life extension of fresh-cut cantaloupe (<i>Cucumis melo</i> L.) stored at 4 °C. <i>LWT - Food Science and Technology</i> , 2014 , 56, 341-350 | 5.4 | 82 |
| 75 | Fluorescent nanodiamonds: past, present, and future. <i>Nanophotonics</i> , 2018 , 7, 1423-1453 | 6.3 | 80 |
| 74 | Antimicrobial and antioxidant activities of carvacrol microencapsulated in hydroxypropyl-beta-cyclodextrin. <i>LWT - Food Science and Technology</i> , 2014 , 57, 701-709 | 5.4 | 78 |
| 73 | Effect of nanoencapsulation using PLGA on antioxidant and antimicrobial activities of guabiroba fruit phenolic extract. <i>Food Chemistry</i> , 2018 , 240, 396-404 | 8.5 | 77 |
| 72 | A paper based graphene-nanocauliflower hybrid composite for point of care biosensing. <i>Biosensors and Bioelectronics</i> , 2016 , 85, 479-487 | 11.8 | 73 |
| 71 | Laser Scribed Graphene Biosensor for Detection of Biogenic Amines in Food Samples Using Locally Sourced Materials. <i>Biosensors</i> , 2018 , 8, | 5.9 | 63 |
| 70 | Laser-Induced Graphene Electrochemical Immunosensors for Rapid and Label-Free Monitoring of in Chicken Broth. <i>ACS Sensors</i> , 2020 , 5, 1900-1911 | 9.2 | 62 |
| 69 | Delivery of phytochemicals of tropical fruit by-products using poly (DL-lactide-co-glycolide) (PLGA) nanoparticles: synthesis, characterization, and antimicrobial activity. <i>Food Chemistry</i> , 2014 , 165, 362-70 | 8.5 | 61 |
| 68 | The effect of a de-oiling mechanism on the production of high quality vacuum fried potato chips. <i>Journal of Food Engineering</i> , 2009 , 92, 297-304 | 6 | 61 |

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| 67 | Valorization of passion fruit (<i>Passiflora edulis</i> sp.) by-products: Sustainable recovery and biological activities. <i>Journal of Supercritical Fluids</i> , 2016 , 111, 55-62 | 4.2 | 60 |
| 66 | Rapid and Label-Free Detection of Interferon Gamma via an Electrochemical Aptasensor Comprising a Ternary Surface Monolayer on a Gold Interdigitated Electrode Array. <i>ACS Sensors</i> , 2017 , 2, 210-217 | 9.2 | 54 |
| 65 | Quality of electron beam irradiation of blueberries (<i>Vaccinium corymbosum</i> L.) at medium dose levels (1.0-2.2kGy). <i>LWT - Food Science and Technology</i> , 2007 , 40, 1123-1132 | 5.4 | 50 |
| 64 | Antimicrobial efficacy of poly (DL-lactide-co-glycolide) (PLGA) nanoparticles with entrapped cinnamon bark extract against <i>Listeria monocytogenes</i> and <i>Salmonella typhimurium</i> . <i>Journal of Food Science</i> , 2013 , 78, N626-32 | 3.4 | 49 |
| 63 | Microencapsulated antimicrobial compounds as a means to enhance electron beam irradiation treatment for inactivation of pathogens on fresh spinach leaves. <i>Journal of Food Science</i> , 2011 , 76, E479-88 | 3.4 | 45 |
| 62 | Nanoencapsulation of hydrophobic phytochemicals using poly (dl-lactide-co-glycolide) (PLGA) for antioxidant and antimicrobial delivery applications: Guabiroba fruit (<i>Campomanesia xanthocarpa</i> O. Berg) study. <i>LWT - Food Science and Technology</i> , 2015 , 63, 100-107 | 5.4 | 43 |
| 61 | Understanding <i>E. coli</i> internalization in lettuce leaves for optimization of irradiation treatment. <i>International Journal of Food Microbiology</i> , 2009 , 135, 238-47 | 5.8 | 42 |
| 60 | A comparative study of graphene-hydrogel hybrid bionanocomposites for biosensing. <i>Analyst, The</i> , 2015 , 140, 1466-76 | 5 | 40 |
| 59 | Emerging Biorecognition and Transduction Schemes for Rapid Detection of Pathogenic Bacteria in Food. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017 , 16, 1188-1205 | 16.4 | 40 |
| 58 | Pre-heating and polyphenol oxidase inhibition impact on extraction of purple sweet potato anthocyanins. <i>Food Chemistry</i> , 2015 , 180, 227-234 | 8.5 | 39 |
| 57 | Effects of Electron Beam Irradiation on Physical, Textural, and Microstructural Properties of 'Tommy Atkins' Mangoes (<i>Mangifera indica</i> L.). <i>Journal of Food Science</i> , 2006 , 71, E80-E86 | 3.4 | 39 |
| 56 | E-Beam irradiation of bagged, ready-to-eat spinach leaves (<i>Spinacea oleracea</i>): an engineering approach. <i>Journal of Food Science</i> , 2008 , 73, E95-102 | 3.4 | 35 |
| 55 | Nanoencapsulation of passion fruit by-products extracts for enhanced antimicrobial activity. <i>Food and Bioproducts Processing</i> , 2017 , 104, 137-146 | 4.9 | 32 |
| 54 | Synthesis and characterization of nano-encapsulated black pepper oleoresin using hydroxypropyl beta-cyclodextrin for antioxidant and antimicrobial applications. <i>Journal of Food Science</i> , 2013 , 78, N1913-20 | 3.4 | 32 |
| 53 | Preparation of Chitosan-Alginate Nanoparticles for Trans-cinnamaldehyde Entrapment. <i>Journal of Food Science</i> , 2015 , 80, N2305-15 | 3.4 | 31 |
| 52 | Development and optimization of pH-responsive PLGA-chitosan nanoparticles for triggered release of antimicrobials. <i>Food Chemistry</i> , 2019 , 295, 671-679 | 8.5 | 27 |
| 51 | A comparative study for improving prediction of total viable count in beef based on hyperspectral scattering characteristics. <i>Journal of Food Engineering</i> , 2015 , 162, 38-47 | 6 | 27 |
| 50 | Aerosol-jet-printed graphene electrochemical histamine sensors for food safety monitoring. <i>2D Materials</i> , 2020 , 7, 034002 | 5.9 | 27 |

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| 49 | Preparation of black pepper oleoresin inclusion complexes based on beta-cyclodextrin for antioxidant and antimicrobial delivery applications using kneading and freeze drying methods: A comparative study. <i>LWT - Food Science and Technology</i> , 2018 , 91, 439-445 | 5.4 | 26 |
| 48 | Radiosensitization of Salmonella spp. and Listeria spp. in ready-to-eat baby spinach leaves. <i>Journal of Food Science</i> , 2011 , 76, E141-8 | 3.4 | 26 |
| 47 | Fluorescent nanodiamonds for luminescent thermometry in the biological transparency window. <i>Optics Letters</i> , 2018 , 43, 3317-3320 | 3 | 25 |
| 46 | Effects of clarification on physicochemical characteristics, antioxidant capacity and quality attributes of amla (Euterpe oleracea Mart.) juice. <i>Journal of Food Science and Technology</i> , 2014 , 51, 3293-3003 | 3.3 | 25 |
| 45 | Electron-beam irradiation of fresh broccoli heads (Brassica oleracea L. italica). <i>LWT - Food Science and Technology</i> , 2008 , 41, 1828-1833 | 5.4 | 25 |
| 44 | High efficiency upconversion nanophosphors for high-contrast bioimaging. <i>Nanotechnology</i> , 2016 , 27, 485501 | 3.4 | 24 |
| 43 | OPTIMIZING ELECTRON BEAM IRRADIATION OF TOMMY ATKINS MANGOES (MANGIFERA INDICA L.). <i>Journal of Food Process Engineering</i> , 2007 , 30, 436-457 | 2.4 | 24 |
| 42 | Actuation of chitosan-aptamer nanobrush borders for pathogen sensing. <i>Analyst, The</i> , 2018 , 143, 1650-1661 | 3.6 | 23 |
| 41 | Engineering water-tolerant core/shell upconversion nanoparticles for optical temperature sensing. <i>Optics Letters</i> , 2017 , 42, 2451-2454 | 3 | 23 |
| 40 | Effect of oxygen-absorbing packaging on the shelf life of a liquid-based component of military operational rations. <i>Journal of Food Science</i> , 2009 , 74, E167-76 | 3.4 | 22 |
| 39 | Encapsulation of passion fruit seed oil by means of supercritical antisolvent process. <i>Journal of Supercritical Fluids</i> , 2017 , 129, 96-105 | 4.2 | 21 |
| 38 | Ion-Selective Sensors Based on Laser-Induced Graphene for Evaluating Human Hydration Levels Using Urine Samples. <i>Advanced Materials Technologies</i> , 2020 , 5, 1901037 | 6.8 | 17 |
| 37 | Post hoc support vector machine learning for impedimetric biosensors based on weak protein-ligand interactions. <i>Analyst, The</i> , 2018 , 143, 2066-2075 | 5 | 16 |
| 36 | Morphological and release characterization of nanoparticles formulated with poly (dl-lactide-co-glycolide) (PLGA) and lupeol: In vitro permeability and modulator effect on NF- κ B in Caco-2 cell system stimulated with TNF- α . <i>Food and Chemical Toxicology</i> , 2015 , 85, 2-9 | 4.7 | 14 |
| 35 | Stamped multilayer graphene laminates for disposable in-field electrodes: application to electrochemical sensing of hydrogen peroxide and glucose. <i>Mikrochimica Acta</i> , 2019 , 186, 533 | 5.8 | 13 |
| 34 | Planar Interdigitated Aptasensor for Flow-Through Detection of spp. in Hydroponic Lettuce Growth Media. <i>Sensors</i> , 2020 , 20, | 3.8 | 12 |
| 33 | TREATMENT OF CULTIVATED HIGHBUSH BLUEBERRIES (VACCINIUM CORYMBOSUM L.) WITH ELECTRON BEAM IRRADIATION: DOSIMETRY AND PRODUCT QUALITY. <i>Journal of Food Process Engineering</i> , 2008 , 31, 155-172 | 2.4 | 11 |
| 32 | Lanthanide ions doped in vanadium oxide for sensitive optical glucose detection. <i>Optical Materials Express</i> , 2018 , 8, 3277 | 2.6 | 11 |

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| 31 | SNAPS: Sensor Analytics Point Solutions for Detection and Decision Support Systems. <i>Sensors</i> , 2019 , 19, | 3.8 | 11 |
| 30 | Food Processing and Waste Within the Nexus Framework. <i>Current Sustainable/Renewable Energy Reports</i> , 2017 , 4, 99-108 | 2.8 | 7 |
| 29 | Characterization of temperature and pH-responsive poly-N-isopropylacrylamide-co-polymer nanoparticles for the release of antimicrobials. <i>Materials Research Express</i> , 2014 , 1, 035405 | 1.7 | 7 |
| 28 | Tuning the Structure, Conductivity, and Wettability of Laser-Induced Graphene for Multiplexed Open Microfluidic Environmental Biosensing and Energy Storage Devices. <i>ACS Nano</i> , 2021 , | 16.7 | 7 |
| 27 | A Comparative Study of Natural Antimicrobial Delivery Systems for Microbial Safety and Quality of Fresh-Cut Lettuce. <i>Journal of Food Science</i> , 2017 , 82, 1132-1141 | 3.4 | 6 |
| 26 | Sensor-as-a-Service: Convergence of Sensor Analytic Point Solutions (SNAPS) and Pay-A-Penny-Per-Use (PAPPU) Paradigm as a Catalyst for Democratization of Healthcare in Underserved Communities. <i>Diagnostics</i> , 2020 , 10, | 3.8 | 6 |
| 25 | Impedance biosensor for the rapid detection of <i>Listeria</i> spp. based on aptamer functionalized Pt-interdigitated microelectrodes array 2016 , | | 6 |
| 24 | Quality and Microbial Population of Cornish Game Hen Carcasses as Affected by Electron Beam Irradiation. <i>Journal of Food Science</i> , 2006 , 71, E327-E336 | 3.4 | 6 |
| 23 | Biosensors for Indirect Monitoring of Foodborne Bacteria. <i>Biosensors Journal</i> , 2016 , 5, | | 6 |
| 22 | Physics. Single proteins under a diamond spotlight. <i>Science</i> , 2015 , 347, 1072-3 | 33.3 | 5 |
| 21 | Chitosan-Urea Nanocomposite for Improved Fertilizer Applications: The Effect on the Soil Enzymatic Activities and Microflora Dynamics in N Cycle of Potatoes (L.). <i>Polymers</i> , 2021 , 13, | 4.5 | 5 |
| 20 | Synthesis and applications of cellulose nanohybrid materials 2017 , 289-320 | | 4 |
| 19 | Optimization of synthesis process of thermally-responsive poly-n-isopropylacrylamide nanoparticles for controlled release of antimicrobial hydrophobic compounds. <i>Materials Research Express</i> , 2014 , 1, 045404 | 1.7 | 4 |
| 18 | Quality of olive oil reformulated MRE entrapped packaged in oxygen-absorbing film. <i>LWT - Food Science and Technology</i> , 2012 , 45, 191-197 | 5.4 | 4 |
| 17 | Biomimetic Fractal Nanometals As A Transducer Layer in Electrochemical Biosensing 2016 , 35-67 | | 4 |
| 16 | All-graphene-based open fluidics for pumpless, small-scale fluid transport laser-controlled wettability patterning. <i>Nanoscale Horizons</i> , 2021 , 6, 24-32 | 10.8 | 4 |
| 15 | Rapid detection of <i>Listeria</i> spp. using an internalin A aptasensor based on carbon-metal nanohybrid structures 2015 , | | 3 |
| 14 | Tip-enhanced Raman scattering of DNA aptamers for <i>Listeria monocytogenes</i> . <i>Biointerphases</i> , 2018 , 13, 03C402 | 1.8 | 3 |

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| 13 | SenseAnalyzeRespondActuate (SARA) Paradigm: Proof of Concept System Spanning Nanoscale and Macroscale Actuation for Detection of Escherichia coli in Aqueous Media. <i>Actuators</i> , 2021 , 10, 2 | 2.4 | 3 |
| 12 | FEAST of biosensors: Food, environmental and agricultural sensing technologies (FEAST) in North America. <i>Biosensors and Bioelectronics</i> , 2021 , 178, 113011 | 11.8 | 3 |
| 11 | Prevalence of and Antibiotic-Resistant Bacteria During Fresh Produce Production (Romaine Lettuce) Using Municipal Wastewater Effluents. <i>Frontiers in Microbiology</i> , 2021 , 12, 660047 | 5.7 | 2 |
| 10 | Delivery of selenium using chitosan nanoparticles: Synthesis, characterization, and antioxidant and growth effects in Nile tilapia (<i>Oreochromis niloticus</i>). <i>PLoS ONE</i> , 2021 , 16, e0251786 | 3.7 | 2 |
| 9 | Xanthine oxidase biosensor for monitoring meat spoilage 2014 , | | 1 |
| 8 | Effect of heat treatment on rheological properties of mixed nectars based on cashew apple, mango and acerola pulps. <i>Acta Alimentaria</i> , 2014 , 43, 19-27 | 1 | 1 |
| 7 | Bio-inspired patterned networks (BIPS) for development of wearable/disposable biosensors 2016 , | | 1 |
| 6 | Laser-induced graphene electrodes for electrochemical ion sensing, pesticide monitoring, and water splitting. <i>Analytical and Bioanalytical Chemistry</i> , 2021 , 413, 6201-6212 | 4.4 | 1 |
| 5 | Analysis of <i>Spirulina platensis</i> microalgal fuel cell. <i>Journal of Power Sources</i> , 2021 , 486, 229290 | 8.9 | 0 |
| 4 | Fate of enteric viruses during leafy greens (romaine lettuce) production using treated municipal wastewater and AP205 bacteriophage as a surrogate. <i>Journal of Environmental Science and Health - Part A Toxic/Hazardous Substances and Environmental Engineering</i> , 2021 , 56, 1138-1144 | 2.3 | 0 |
| 3 | Hydrophobic laser-induced graphene potentiometric ion-selective electrodes for nitrate sensing.. <i>Mikrochimica Acta</i> , 2022 , 189, 122 | 5.8 | 0 |
| 2 | Bioanalytical approaches for the detection, characterization, and risk assessment of micro/nanoplastics in agriculture and food systems.. <i>Analytical and Bioanalytical Chemistry</i> , 2022 , 1 | 4.4 | 0 |
| 1 | 3D printed imaging platform for portable cell counting. <i>Analyst, The</i> , 2021 , 146, 4033-4041 | 5 | |